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# PATENT ABSTRACTS OF JAPAN

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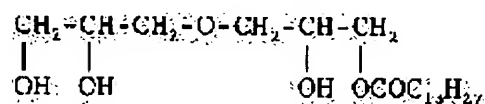
(54) FOOD, FOOD PRESERVATIVE AND PRODUCTION OF FOOD

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain a highly preservable food by formulating a food with protamine and myristic acid diglyceride as a food emulsifier so as to synergistically manifest highly excellent antimicrobial/antiseptic effect owing to the combination of the protamine with the food emulsifier.

SOLUTION: This highly preservative food is obtained by formulating both protamine and myristic acid diglyceride of the formula as a food emulsifier in a food during its production process so as to synergistically manifest highly excellent antimicrobial/antiseptic effect owing to the combination of the protamine with the food emulsifier and therefore exhibit full effect of the above ingredients even at low levels. Preferable foods as objects include

foods containing proteins at relatively low levels such as grains, vegetables and fruits, fishery products such as boiled fish paste, tubular rolls of fish paste, cakes of pounded fish and fish meat, meat products such as hams, sausages, bacon, hamburgers and minced meat balls, foods containing proteins at relatively high levels such as soybean-curd and soybean milk, and drinks such as canned coffee.



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## LEGAL STATUS

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